

# Prosciutto-Wrapped Chicken Stuffed with Herb Ricotta

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## Ingredients:

- 1/2 cup fresh ricotta
- Salt and pepper
- 3 tbsp grated parmigiano-reggiano
- 1 small clove garlic, grated or pasted
- 1 tbsp finely chopped flat-leaf parsley
- A few leaves basil, chopped
- A couple sprigs fresh thyme, finely chopped
- 4 small pieces skinless, boneless chicken breast, butterflied
- Extra virgin olive oil, for drizzling
- 4 thin slices prosciutto di parma
- A splash white wine
- 1 tbsp butter

## Preparation:

Preheat the oven to 400°. In a bowl, season the ricotta with salt and pepper. Stir in the parmigiano-reggiano, garlic, parsley, basil and thyme. Place some of the ricotta mixture on each butterflied piece of chicken and fold the breast over. Drizzle with olive oil and wrap with the prosciutto.

Heat an ovenproof skillet with a drizzle of olive oil. Add the chicken bundles and brown over medium-high heat, turning once, for 4 to 6 minutes. Transfer to the oven to cook through, 12 to 15 minutes.

Remove the chicken from the pan and deglaze the pan with the wine. Swirl in the butter. Spoon the sauce over the chicken to serve.